

## 烤年糕

### 食材:

- |                    |                     |
|--------------------|---------------------|
| 1. 糯米粉             | 一包                  |
| 2. Baking Powder   | 1 Tbsp              |
| 3. Vegetable Oil   | $\frac{3}{4}$ C     |
| 4. 蛋               | 3 個                 |
| 5. Milk            | 2 - 2.5 cups        |
| 6. Sugar           | 1 - 1.5 cups        |
| 7. 紅豆沙罐頭 (帶顆粒)     | $\frac{1}{2}$ - 1 罐 |
| 8. Crushed Walnuts | $\frac{1}{2}$ C     |

### 作法:

1. 用奶油塗抹烤盤
2. 將食材 1 至 6 項拌勻後倒入烤盤
3. 用湯匙均勻放進紅豆沙
4. 撒上 Crushed Walnuts
5. Preheat oven to 350°F; Bake 40 min
6. 稍涼後切塊即可